

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of the Claims:

Claim 1 (Currently Amended) Sterilized aqueous suspension comprising protein and from 0.1 to 8 wt% triglyceride fat or-and optionally a fat replacer and from 0.01 wt% to 1 wt% emulsifier with a hydrophylic/lipophylic balance of at or below 16 characterised in that the emulsifier is a monoglyceride, the suspension comprising a phytosterol or ester thereof and further characterized in that the suspension has been sterilized.

Claim 2 (Original) Aqueous suspension according to claim 1 comprising from 0.5 to 10 wt% protein.

Claim 3 (Previously Presented) Aqueous suspension according to claim 1 wherein the protein is a dairy protein.

Claim 4 (Previously Presented) Aqueous suspension according to claim 1 wherein the emulsifier is selected from the group comprising monoglycerides, lecithins, diglycerides, diacetyl tartaric acid esters of mono-and diglycerides, sucrose esters of fatty acids, sodium stearyl lactylate (SSL), citric acid esters of mono- and diglycerides, or a combination thereof.

Claim 5 (Previously Presented) Aqueous suspension according to claim 1 wherein the emulsifier is selected from the group comprising monoglycerides, lecithins, diglycerides or a combination thereof.

Claim 6 (Canceled)

Claim 7 (Canceled)

Claim 8 (Canceled)

Claim 9 (Canceled)

Claim 10 (Canceled)

Claim 11 (Previously Presented) The sterilized aqueous suspension according to claim 1 comprising 0.005 to 0.5 wt% thickener.

Claim 12 (Currently Amended) The sterilized aqueous suspension according to claim 1 which does not show any age gelation after 8 weeks storage at 20 to ~~25~~25°C.

Claim 13 (Previously Presented) Aqueous suspension according to claim 1 wherein the amount of emulsifier is from 0.05 to 0.2 wt%.

Claim 14 (New) The aqueous suspension according to claim 8 wherein the level of triglyceride fat in the aqueous suspension is from 1 to 5 wt%.